

# Bakery Dough

## Moisture measurement & control

Having the correct moisture levels in dough has become a critical component during the various stages of baked products. Dough mixtures can easily become either too wet or dry wasting manufacturer's time and money as well as impacting the quality of the end product. With the help of industry partners and 30 years of knowledge and experience, MoistTech has developed the *IR 3000* Moisture Sensor that is ideally suited to measure the moisture levels in baking process.

### *Installation....*

By mounting the sensor several inches above the conveyor, at an angle to stop reflected light, after the mixer and extruder will allow the user to continuously monitor the process and can control the moisture content either manually or automatically in the baking process. The unique feature of the IR 3000 is that is able to monitor the process even with small gaps in product flow without impacting the accuracy.

### *Environment....*

If the sensor has to be installed close to the mixer and extruder where it will be susceptible to extreme heat conditions, it is necessary to cool the sensor with either air or water.

### *Benefits....*

- improved product quality
- lower energy costs
- less waste
- 100% product inspection
- less downtime

*MoistTech* is very experienced with the moisture sensing requirements in the baking process. Our sensor calibrations, measurement wavelengths, algorithms and sensor optical requirements are pre-set at the factory. Typical accuracy is about  $\pm 0.2\%$  moisture. Typical analog range is 0-50% moisture. The outputs can be adjusted to optimize PLC or recording requirements. For addition information or to discuss your application, please contact our headquarters.

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